

# Installation and Operating Instructions

## **Models:**

**PPOV-6S-10-1**

**PPOV-6W-10-1**

As part of Parmco Appliances commitment to improving and updating product ranges, we reserve the right to alter, change and update technical specifications and appearance attributes of all Parmco Appliances products. E&OE



Dear Valued Customer,

Thank you and congratulations on purchasing your new Parmco appliance.

All Parmco products are made to the highest quality and design standards. We are sure you will enjoy your new appliance.

As a note, please read through these instructions carefully, as these will assist you in gaining a complete understanding of the functions and features offered by your appliance.

Please take special note of all detailed technical information and installation instructions. It is essential that you only allow a qualified technician to install this appliance to ensure the safety and reliability of this appliance.

Furthermore, not using appropriate personnel to install this appliance may affect any future warranty claims lodged, so please check with Parmco Appliances before any installation is carried out.

We hope you enjoy your new appliance. If you would like to find out more about this product or any other products in Parmco's extensive range, visit us on the web at [www.parmco.co.nz](http://www.parmco.co.nz).

Regards,  
**The Parmco Team**



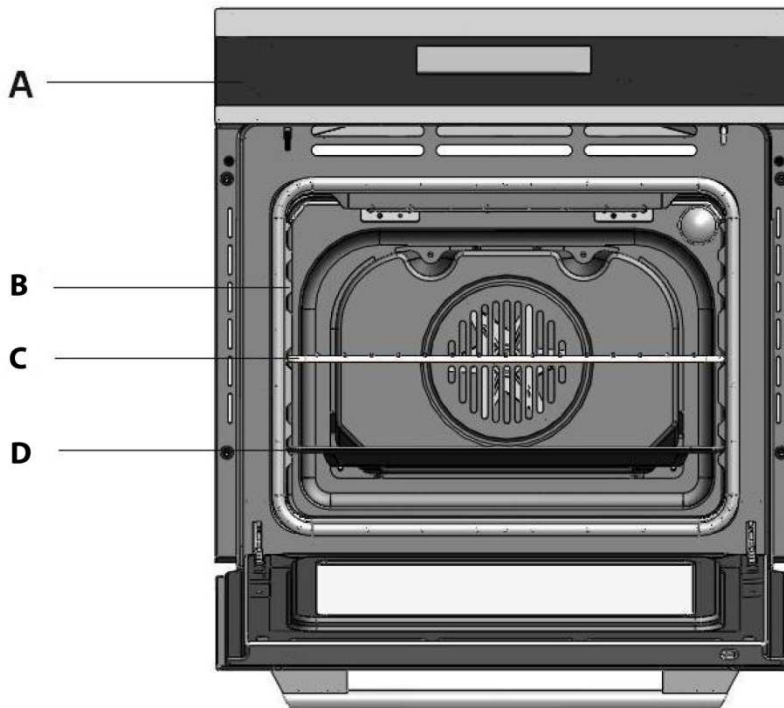
## Instructions for installation and use

We recommend that you read the instructions in the owner's manual carefully before use. It will provide you with all the instructions you require ensuring safe installation, use and maintenance. Always keep this manual close to hand since you may need to refer to it in the future.

## Oven Key

### Oven Key

- A. Control panel
- B. Oven Rack
- C. Guides for sliding the racks or dripping in and out
- D. Dripping Pan or Baking Sheet on the bottom rack only



## WARRANTY CONDITIONS

Your new appliance is covered subject to the terms and conditions contained within the PARMCO SALES warranty. The warranty conditions are provided, in full, at the back of this manual.

Keep the receipt or delivery note of the appliance, which provides proof of purchase, in a safe place. If proof of purchase cannot be shown, the Service agent will have no option but to charge for any repairs. This also applies for any service technician call which proves to be a non product fault.

# How to use your oven

The multifunction oven combines the advantages of a traditional convection oven with fan assisted models in a single appliance.

It is extremely versatile and allows you to choose easily between different cooking modes.

**Note:** The first time you use your oven please set the thermostat to the highest setting and run the oven for approximately half an hour. Ensure there is nothing inside and that the oven door is closed.

Opening the oven door allows the heat to dissipate. The odour that is often detected during this initial use is due to the evaporation of substances used to protect the oven during storage until it is installed.

**Note:** Place the dripping pan provided on the bottom rack of the oven to prevent any sauce or grease from dripping onto the bottom of the oven. Only use this when grilling food or when using the rotisserie (only available on certain models). Do not use the bottom shelf and never place anything on the bottom of the oven during operation as this could damage the enamel finishing. Always place your cookware (dishes, aluminium foil, etc) on the grid provided with the appliance inserted especially along the oven guides.

## Before using for the first time

### Setting and changing the current time

The oven only operates when the time has been set.

When the appliance is connected to the electrical supply or when there has been a power cut, the symbol for time flashes automatically.

1. To change the time press the Clock function button repeatedly until the symbol for Time flashes.
2. Using the plus or minus button, set the current time.



After about 5 seconds, the flashing will stop and the clock displays the set time.

The appliance is now ready to use.




### Getting to know the appliance

The oven can be operated in test mode for testing or performing all operating steps. The oven will not heat up during the test.

#### Switching on the test mode

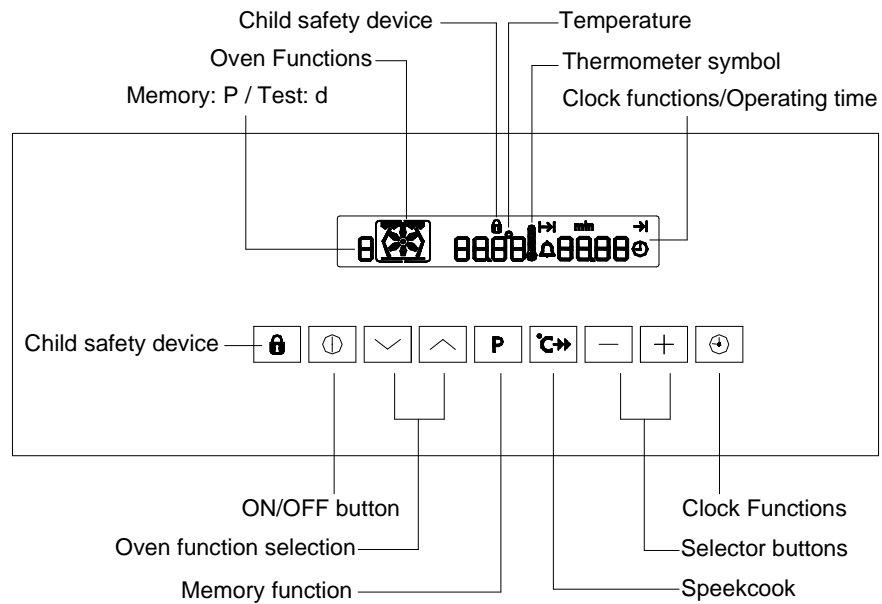
1. Switch off the appliance using the On/Off  button.
2. Press and hold  and  buttons at the same time until a beep is heard and “d” lights up in the display.

#### Switching off the test mode

1. Switch off the appliance using the On/Off  button.
2. Press and hold  and  buttons at the same time until a beep is heard and “d” disappears from the display.

# Operating the Oven

## The Electronic Oven Control



### General instructions

- Always switch the oven on first by pressing the On/Off button.
- When the desired function is set, the oven will heat up or the time set begins to count down.
- When the selected temperature is reached, the oven will beep to let you know.
- The oven light is permanently on when in operation.
- The oven light will automatically switch off 10 minutes after operation has ceased.
- Switch appliance off using the On/Off button.

### Selecting the oven function

1. Switch on the oven with the On/Off button.
2. Press the Oven Function button until the desired oven function appears.
  - A suggested temperature will appear on the temperature display.
  - If the suggested temperature is not changed within approx. 5 seconds, the oven begins to heat up.

### Changing the oven temperature

Press the Selector buttons (arrow up or down) to raise or lower the temperature.  
The setting changes in steps of 5.

### Thermometer symbol

- The slowly rising thermometer symbol indicates how hot the oven is as it is heating up.
- The three segments of the thermometer symbol shows that Fast Warm Up is working.

### Changing the oven function

To change the oven function, press the Oven function Selection button repeatedly until the desired oven function is displayed.

### Switching off the oven

Switch off the appliance using the On/Off button.

## Speedcook

After an oven function is selected, use the speedcook function to pre-heat the oven in a short time frame.


**Important:** Do not put food into the oven **until Speedcook is completed** and the oven is operating using the desired function.

1. Set the desired function. If necessary, change the suggested temperature.
2. Press the Speedcook button. The symbol Thermometer symbol lights up:  
The bars flashing one after another, shows that the Speedcook is operating.  
When the set temperature is reached, the bars of the heat indicator light up. A beep will be heard.


The oven now continues heating according to the pre-set oven function and temperature. You can now place the food in the oven.

## Memory function

The Memory function can be used to save a setting, which is frequently used.

1. Set oven function, temperature and if necessary the clock functions Clock time and/or End time.
2. Press and hold the button for approx. 2 seconds or until an acoustic signal sounds. The setting is saved.  
To save another setting, press the button  for approx. 2 seconds. The new one replaces the previously saved setting.

## Starting the Memory function

1. Switch the oven on using the button On/Off.
2. Using the button  call up the saved setting.

## Clock Functions

### Countdown

A beep sounds after the time has elapsed.

This function does not affect the operation of the oven.

### Cook time

Set how long the oven is to be running.

### End time

Set the time for when the oven is to switch off.

### Time

To set, change or check the time. (See also section "Before Using for the First Time")


## General instructions

After a clock function has been selected, the corresponding symbol flashes for approx. 5 seconds. During this time, the desired times can be set or modified using the plus or minus buttons.

When the desired time has been entered, the symbol continues to flash for approx. 5 seconds. After this the symbol lights up. The set countdown begins.

The time set for Cook time begins to count down after the selected function starts.

### Countdown

1. Press the Clock Functions button repeatedly until the symbol for Countdown  flashes.
2. Set the desired Countdown time using the up or down arrow buttons (max.99.00 minutes).  
After approx. 5 seconds the display shows the time remaining.  
The symbol for Countdown lights up.  
When the time set has elapsed, a beep sounds for 2 minutes. "0.00" lights up and the symbol for Countdown flashes.  
Press any button to turn off the alarm.

### **Cook time**

1. Select oven function and using plus or minus button select the required temperature.
2. Press the Clock Functions button repeatedly until the symbol for Clock time flashes.
3. Using the plus or minus button set the desired cooking time.  
The oven will switch itself on. The symbol for Cook time lights up.  
By repeatedly pressing the Clock Functions button, the current time can be called up.  
When the time has elapsed, a beep will sound for 2 minutes.  
The oven will then switch itself off.  
“0.00” is displayed and the symbol for Cook time flashes.  
Press any button to turn off the alarm.

### **End time**

1. Select oven function and using up or down buttons select the temperature.
2. Press the Clock Function button repeatedly until the symbol for End time flashes.
3. Using the selector buttons, plus or minus, set the desired switch-off time.  
The symbol for end time and Cook time will light up.  
The oven will automatically switch itself on.

By repeatedly pressing the Clock Function button, the current time can be called up.  
When the time has elapsed, an audible alarm sounds for 2 minutes.  
The oven then switches itself off.  
“0.00” is displayed and the symbols for End time and Cook time flashes.  
Press any button to turn off the alarm.

### **Cook time** **and End time** **combined**

Cook time and End time can be used simultaneously, if the oven is to be switched on and off automatically at a later time.

1. Select oven function and temperature.
2. Using the Cook time function, set the time you desire e.g. 1 hour.
3. Using the End time function, set the time you wish the oven to turn off e.g. 14:05.  
The symbols for Cook time and End time light up.  
The oven switches on automatically at the time desired e.g. 13:05.  
When the set cooking time has elapsed, an alarm sounds for 2 minutes.  
The oven then switches itself off e.g. 14:05.

## **Other Functions**

### **Switching off the display**

You can save energy by switching off the display.

#### **Switching off the display**

1. If required, Switch off the appliance using the On/Off button.
2. Press the Clock Functions button and the minus button at the same time until the display goes out.  
As soon as the appliance is switched on again, the display comes on automatically.  
When the appliance is next switched off, the display goes out again.



#### **Switching on the display**

1. If required, Switch off the appliance using the On/Off button.
2. Press the Clock Functions button and the minus button at the same time until the display comes on again.




### **Child safety device**

As soon as the child safety device is engaged, the appliance can no longer be switched on.

#### **Activating the child safety device**

1. Switch on the appliance using the On/Off button.  
Ensure there are no oven functions selected.
2. Press and hold the button  until  appears in the display.  
The child safety device is now activated.

## Deactivating the child safety device

1. To activate, **Switch on** the appliance using the On/Off  button.
2. Press and hold the button  until  disappears from the display.  
The child safety device is now deactivated and the appliance is ready for use.

## Button Beep

### Switching off button beep

1. Switch off the appliance using the On/Off button.
2. Press and hold the plus and minus buttons at the same time until an alarm sounds (approx. 2 seconds).  
The button beep is now switched off.

### Switching on button beep

1. Press and hold the plus and minus buttons at the same time until an alarm sounds (approx. 2 seconds).
2. The button beep is now switched on again.

## Oven Functions

### Conventional Bake 2100-2520W

The top and bottom heating elements come on. This is the traditional type of oven function. Comprising exceptional heat distribution and reduced energy consumption. The convection oven is still unequalled when it comes to cooking dishes made up of many ingredients, e.g. cabbage with ribs, Spanish style cod, Ancona style stockfish, tender veal strips with rice etc.

Excellent results are achieved when preparing veal or beef based dishes (braised meats, stew, goulash, wild game, ham etc.) which need to be cooked slowly and require basting. It is the best system for baking cakes and cooking covered casserole dishes. When cooking in convection mode, only use one dripping pan or cooking rack at a time for even heat distribution. Use the different rack heights available to balance the amount of heat between the top and the bottom of the oven. Select from the various rack heights based on whether the dish needs more or less heat from the top.

### Fan Bake 2125-2560W

The top and bottom heating elements, as well as the fan, will come on, guaranteeing constant heat distributed throughout the oven.

This mode is recommended for cooking prepackaged food quickly (as pre-heating is not necessary), such as frozen or pre-cooked food as well as a few “home-made” dishes.

### Multi-Cooking Mode 2370-2924W

The top, circular and bottom heating elements, as well as the fan, will come on alternately. Since the heat remains constant and uniform throughout the oven, this cooks and browns food uniformly over its entire surface. This model also allows you to cook various items simultaneously, as long as their respective cooking temperatures are the same. A maximum of 2 racks can be used at the same time. Please follow the instructions in the “Cooking on More Than One Rack” section.

This cooking mode is recommended for dishes requiring prolonged cooking times such as, lasagna, pasta bakes, roast chicken and potatoes, etc. The excellent heat distribution makes it possible to use lower temperatures when cooking roasts, resulting in less loss of juices and tender meat. The Multi-cooking mode is especially suited for cooking fish, which can be prepared with limited amounts of condiments, thus maintaining the flavour and appearance. Excellent results can be attained when cooking vegetable based side dishes such as courgettes, aubergines, peppers, etc.

Desserts: This mode is also perfect for baking leavened cakes.

This mode can also be used to thaw white or red meat and bread quickly by setting the temperature to 80°C. To thaw more delicate foods, set the thermostat to 60°C or use only the cold air circulation feature by setting the thermostat to 0°C .

### Fan Forced Bottom Bake 2772-3420W

The bottom and circular heating elements, as well as the fan, will come on. This combination rapidly heats the oven producing considerable heat coming mainly from the bottom elements.

This mode is ideal for foods requiring high temperatures to cook, like pizzas and large roasts. Only use one oven tray or rack at a time.



### **Fan Assisted Bottom Bake** 1220-1460W

The bottom heating element and the fan will switch on. Suitable for pastries, cakes and non dry sweets in baking tins.

### **Top Bake** 940-1110W

The top heating element comes on.

This mode can be used to brown food at the end of the cooking duration.

### **Grill** 2090-2520W

The top central heating elements come on. The extremely high and direct temperature of the grill makes it possible to brown the surface of meats and roasts while locking the juices in to keep them tender. The grill is also highly recommended for dishes that require a high temperature on the surface: beef steaks, veal, rib steak, filets, hamburgers etc.

### **Cooking with the oven door ajar.**

Some grilling examples are included in the “Practical Cooking Advice” paragraph.

### **Fan Grill** 2100-2550W

The top grill heating element and the fan come on. The combination of features increases the effectiveness of the heating element meaning direct heat is circulated throughout the oven. This helps prevent food from burning on the surface, allowing the heat to penetrate right into the food. Excellent results are achieved with kebabs made with meats and vegetables, sausages, ribs, lamb chops, chicken in a spicy sauce, quail, pork chops, etc.

### **Cooking in “fan assisted grill mode” with the oven door shut.**

This mode is also ideal for cooking fish steaks, like swordfish, stuffed cuttlefish etc.

### **Fan Forced** 1660-2020W

The rear circular element and the fan comes on, heat is distributed uniformly throughout the oven.



This mode is ideal for baking and cooking delicate foods, especially cakes that need to rise and for the preparation of certain tartlets, on 3 shelves at the same time. Here are a few examples: cream puffs, sweet and savoury biscuits, savoury puffs, Swiss rolls and small portions of vegetables au gratin, etc.

### **“Defrosting” Mode** 45-55W

The fan located on the bottom of the oven makes the air circulate at room temperature around the food. This is recommended for defrosting of all types of food, but in particular for delicate food which does not require heat, such as ice cream cakes, cream or custard desserts, and fruit cakes. By using the fan, the defrosting time is approximately halved. In the case of meat, fish and bread, it is possible to accelerate the process using the “**Baking**” mode and setting the temperature to 80°C-100°C.

### **The Rotisserie** (only available on certain models)

To start the rotisserie, proceed as follows:

- Place the oven tray on the 1st rack.
- Insert the special rotisserie support on the 2nd rack and position the spit by inserting it into the hole at the back of the oven.
- Press the Oven function selection  or  to select setting.

### **Cooling ventilation**

In order to keep the exterior of the appliance cool, this model is equipped with a cooling fan, which comes on automatically when the oven is hot.

When the fan is on, a normal flow of air can be heard exiting between the oven door and the control panel.

**Note: When cooking is done, the fan stays on until the oven cools down sufficiently.**

## How to Keep Your Oven in Good Working Order

Before cleaning your oven, or performing maintenance, disconnect the power supply.

**To extend the life of your oven, it must be cleaned frequently, keeping in mind that:**

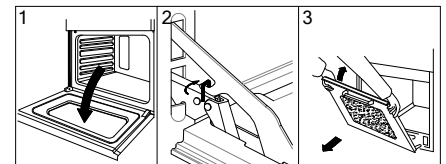
- The enamel or stainless steel parts should be washed with lukewarm water without using any abrasive powders or corrosive substances which could damage them. Stainless steel can get stained, if these stains are difficult to remove, use special products available on the market. After cleaning, it is advisable to rinse thoroughly and dry.
- The inside of the oven should preferably be cleaned immediately after use, when it is still warm, with hot water and soap. The soap should be rinsed away and the interior dried thoroughly. Avoid using abrasive detergents (for example cleaning powders, caustic oven cleaners etc) and abrasive sponges for dishes or acids (such as lime scale – remover, etc.) as these could damage the enamel. If grease spots or dirt is left in they become particularly tough to remove, use a special product for oven cleaning, following the instructions provided on the packet. Never use a steam cleaner for cleaning the inside of the oven.
- If you use your oven for an extended period of time, condensation may form. Dry it using a soft cloth.
- There is a rubber door seal surrounding the oven opening which assists in its function. Check the condition of this seal on a regular basis. If necessary, clean it, but avoid using abrasive products or objects to do so. Should it become damaged, please contact Parmco Appliances.
- Never line the oven bottom with aluminium foil, as the consequent accumulation of heat could compromise the cooking and damage the enamel. This could result in overheating the shelf under the oven, resulting in further damage.
- Clean the glass door using non-abrasive products or sponges and dry it with a soft cloth.

### How to Remove the Oven door

For a more thorough clean, you can remove the oven door. Choose the “remove and assemble” method according to the different structure of the oven purchased. Proceed as follows:

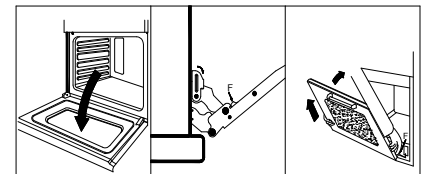
Oven door structure **1**, remove and assemble procedure:

- Open the door fully.
- Lift up and turn the small levers situated on the two hinges.
- Grip the door on the two external sides, shut it slowly but not completely.
- Pull the door towards you, pulling the hinges out of the oven frame.
- Reassemble the door by following the above procedures backwards.



Oven door structure **2**, remove and assemble procedure:

- Open the door fully.
- Lift up and pivot towards you the small levers located on the two hinges.
- Grip the door on the two external sides and close it approximately half way. Unlock the door by pressing on the clamps **F** then pull the door towards you, lifting it out of its seat.
- To replace the door, reverse this sequence.

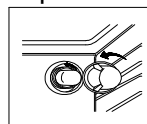


### Replacing the Oven Lamp

- Disconnect the oven from the power supply by means of the switch used to connect the appliance to the electrical mains, or unplug the appliance if the plug is accessible.
- Remove the glass cover of the lamp-holder.

• Remove the lamp and replace with a lamp resistant to high temperatures (300°C) with the following characteristics:

- Voltage: 220-240V
- Wattage: 25W
- Type: E 14



- Replace the glass cover and reconnect the oven to the mains power supply.

## Practical Cooking Advice

The oven offers a wide range of cooking alternatives that allow you to cook any type of food in the best possible way. The following directions are only a guideline that may be varied according to your own personal experience.

### Preheating

If preheating (this is generally the case when cooking leavened foods), the **“Multi-Cooking”** mode and the **“Fast cooking”** mode can be used to reach the desired temperature as quickly as possible in order to save on energy. Once the food has been placed in the oven, the most appropriate cooking mode can then be selected.

### Cooking on More than One Rack


- If you have to cook food using several racks, use either the **“baking”** mode or the **“Multi-Cooking”** mode, these are the only modes that allow you to do so.
- When cooking delicate food on more than one rack, use the **“baking”** mode, which allows you to cook on 3 racks at the same time (the 1st, 3rd and 5th from the bottom). Some examples are included in the **“Practical Cooking Advice”** table.
- When cooking other food on several racks, use the **“Multi-Cooking”** mode keeping the following suggestions in mind:
  - The oven is fitted with 5 racks. During fan assisted cooking, use two of the three central racks; the lowest and highest racks receive the hot air directly and therefore delicate foods could be burnt on these racks.
  - As a general rule, use the 2nd and 4th rack from the bottom, placing the food that requires greater heat on the 2nd rack from the bottom. For example, when cooking meat roasts together with other food, place the roast on the 2nd rack from the bottom and the more delicate food on the 4th rack from the bottom.
  - When cooking foods that require differing times and temperatures, set a temperature that is somewhere between the two temperatures required, place the more delicate food on the 4th rack from the bottom and take the food requiring less time out of the oven first.
- Use the dripping pan on the lower rack and the grid on the upper.

### Using the “Fast Cooking” Mode


Functional, fast and practical for those who use pre-packed products (such as frozen or pre-cooked food) along with other food items. You will find useful suggestions in the **“Practical Cooking Advice”** table.

### Using the Grill

This oven offers you **2 different grilling modes**.

Use the **“grill”** mode  with the oven door ajar, placing the food under the center of the grill (situated on the 3rd or 4th rack from the bottom) as the central part of the top heating element is turned on.

Use the bottom rack (1st from the bottom), placing the dripping pan provided to collect any sauce and/or grease to prevent dripping onto the oven bottom. When using this mode, we recommend you set the thermostat to the highest setting. However, this does not mean you cannot use lower temperatures, simply adjust the thermostat knob to the desired temperature.

Use **“Fan Assisted Grill”**  only with the oven door shut, it's useful for grilling foods rapidly, as the distribution of heat makes it possible to brown the surface.

Moreover, it can also be used for browning foods at the end of the cooking process, such as adding a gratin finish to pasta bakes.

When using this mode, place the tray on the 2nd or 3rd oven rack from the bottom (see cooking table) then, to prevent fat and grease from dripping onto the bottom of the oven, place a dripping-pan on the 1st rack from the bottom.

**Important: always use the “Fan Assisted Grill” with the oven door shut.** This will allow you to obtain excellent results and to save energy (approximately 10%).

When using this mode, we advise you to set the thermostat to 200°C, as it is the most efficient way to use the grill, which is based on the use of infrared rays. However, this does not mean you cannot use lower temperatures.

The best results when using the grill modes are obtained by placing the tray on the lower racks (see cooking table); to prevent fat and grease from dripping onto the bottom of the oven and smoke forming,

place a dripping-pan on the 1st oven rack from the bottom.

### Baking Cakes

When baking cakes, always place them in a preheated oven. Make sure you wait until the oven has been preheated thoroughly. Do not open the oven door during baking to prevent the cake from dropping. In general:

#### Pastry is too dry

Increase the temperature by 10°C and reduce the cooking time.

#### Pastry dropped

Use less liquid or lower the temperature by 10°C.

#### Pastry is too dark on top

Place it on a lower rack, lower the temperature, and increase the cooking time.

#### Cooked well on the inside but sticky on the outside

Use less liquid, lower the temperature, and increase the cooking time.


#### The Pastry sticks to the pan

Grease the pan well and sprinkle it with a dusting of flour or use greaseproof paper.

#### I used more than one level (in the function “Ventilated Oven”) and they are not all at the same cooking point

Use a lower temperature setting. It is not necessary to remove the food from all the racks at the same time.

### Cooking Pizza

For best results when cooking pizza, use the “Fan Forced Bottom Bake” 

- Preheat the oven for at least 10 minutes.
- Use a light aluminium pizza pan, placing it on the tray supplied with the oven. If the dripping pan is used, this will extend the cooking time, making it difficult to get a crispy crust.
- Do not open the oven door frequently whilst the pizza is cooking.
- If the pizza has a lot of toppings (three or four), we recommend you add the mozzarella cheese on top halfway through the cooking process.
- When cooking pizza on two racks, use the 2nd and 4th with a temperature of 220°C and place the pizzas in the oven after preheated it for at least 10 minutes.



### Cooking Fish and Meat








When cooking white meat, poultry and fish, use a temperature setting from 180°C to 200°C.

For red meat that should be well done on the outside while tender and juicy in the inside, start with a high temperature setting (200°C-220°C) for a short time, then turn the oven down afterwards.

In general, the larger the roast the lower the temperature settings. Place the meat on the center of the grid and place the dripping pan beneath it to catch the fat.

Make sure that the tray is inserted so that it is in the center of the oven. If you would like to increase the amount of heat from below, use the low rack heights.

Selector knob setting	Food to be cooked	Weight (in kg)	Cooking rack position from bottom	Preheating time (Minutes)	Thermostat knob setting	Cooking time (Minutes)
<b>1 Convection</b> 	Duck	1	3	15	200	65-75
	Roast veal or beef	1	3	15	200	70-75
	Pork roast	1	3	15	200	70-80
	Biscuits (short pastry)	-	3	15	180	15-20
	Tarts	1	3	15	180	30-35
<b>2 Multi-Cooking</b> 	Pizza (on 2 racks)	1	2-4	15	220	15-20
	Lasagna	1	3	10	200	30-35
	Lamb	1	2	10	180	50-60
	Roast chicken +potatoes	1	2-4	10	180	60-75
	Mackerel	1	2	10	180	30-35
	Plum-cake	1	2	10	170	40-50
	Cream puffs (on 2 racks)	0.5	2-4	10	190	20-25
	Biscuits (on 2 racks)	0.5	2-4	10	180	10-15
	Sponge cake (on 1 cake)	0.5	2	10	170	15-20
	Sponge cake (on 2 cakes)	1.0	2-4	10	170	20-25
	Savoury pies	1.5	3	15	200	25-30

<b>3 Top Oven</b> 	Browning food to perfect Cooking	-	3/4	15	220	-
<b>4 Defrosting</b> 	All frozen food					
<b>5 Grill</b> 	Soles and cuttlefish	1	4	5	Max	8-10
	Squid and prawn kebabs	1	4	5	Max	6-8
	Cod filet	1	4	5	Max	10
	Grilled vegetables	1	3/4	5	Max	10-15
	Veal steal	1	4	5	Max	15-20
	Cutlets	1	4	5	Max	15-20
	Hamburgers	1	4	5	Max	7-10
	Mackerels	1	4	5	Max	15-20
	Toasted sandwiches	-	4	5	Max	2-3
	<b>With rotisserie</b> (where prevent)	1.0	-	5	Max	80-90
Veal on the spit	1.5	-	5	Max	70-80	
Chicken on the spit	1.0	-	5	Max	70-80	
Lamb on the spit						
<b>6 Fan Assisted Grill</b> 	Grilled chicken	1.5	3	5	200	55-60
	Cuttlefish	1.5	3	5	200	30-35
	<b>With rotisserie</b> (where prevent)	1.5	-	5	200	70-80
	Veal on the spit	2.0	-	5	200	70-80
	Chicken on the spit	1.5	-	5	200	70-75
	Chicken (on the spit)+potatoes (roasted)	-	2	5	200	70-75
Lamb on the spit	1.5	-	5	200	70-80	
<b>7 Baking</b> 	Tarts	0.5	3	15	180	20-30
	Fruit cakes	1	2/3	15	180	40-45
	Fruitcake	0.7	3	15	180	40-50
	Sponge cake	0.5	3	15	160	25-30
	Stuffed pancakes) on 2 racks)	1.2	2-4	15	200	30-35
	Small cakes (On 2 rakes)	0.6	2-4	15	190	20-25
	Cheese puffs (on2 cakes)	0.4	2-4	15	210	15-20
	Cream puffs (on 3 cakes)	0.7	1-3-5	15	180	20-25
	Biscuits (On 3 racks)	0.7	1-3-5	15	180	20-25
	Meringues (On 3 racks)	0.5	1-3-5	15	90	180
<b>8 Fast cooking</b> 	<b>Frozen food</b>					
	Pizza	0.3	2	-	250	12
	Courgette and prawn pie	0.4	2	-	200	20
	Country style spinach pie	0.5	2	-	220	30-35
	Turnovers	0.3	2	-	200	25
	Lasagna	0.5	2	-	200	35
	Golden Rolls	0.4	2	-	180	25-30
	Chicken morsels	0.4	2	-	220	15-20
	<b>Pre-cooked food</b>					
	Golden chicken wings	0.4	2	-	200	20-25
	<b>Fresh Food</b>					
	Biscuits(short pastry)	0.3	2	-	200	15-18
	Fruitcake	0.6	2	-	180	45
Cheese puffs	0.2	2	-	210	10-12	
<b>9 Pizza</b> 	Pizza	0.5	3	15	220	15-20
	Roast veal or beef	1	2	10	220	25-30
	Chicken	1	2/3	10	180	60-70

**NB:** cooking times are approximate and may vary according to personal taste .When cooking using the grill or fan assisted grill, the dripping pan must be placed on the 1st oven rack from the bottom.

## Safety

To maintain the efficiency and safety of this appliance, we recommend that you do the following:

- Contact Parmco Appliances on 09 573 5678 to find your nearest service agent.
- Always use original spare parts.
- When handling the appliance, we recommend you always use the purpose provided handles recessed into the sides of the oven to prevent harming people or damaging the appliance itself.
- This appliance is designed for non-professional domestic house-hold use and its functions must not be changed.

- The electrical system of this appliance can only be used safely when it is correctly connected to an efficient earthing system in compliance with current safety standards.
- When the appliance is in use, the heating elements and some parts of the oven door become extremely hot.
- Make sure you don't touch them and keep children well away.
- Heat will be generated during its operation. Caution must be observed.
- The following items are potentially dangerous, and therefore appropriate measures must be taken to prevent children and the disabled from coming into contact with them.

**Avoid the following:**

- Touching the appliance while wet.
- Using the appliance when barefoot.
- Pulling on the supply cable to unplug it from the electrical outlet.
- Improper or dangerous operations.
- Obstructing the ventilation or heat dissipation slots.
- Allowing power supply cables of small appliances to come into contact with the hot parts of the appliance.
- Exposing the appliance to atmospheric agents such as rain, or strong sunlight.
- Using the oven for storage purposes.
- Using flammable liquids near the appliance.
- Using adapters, multiple sockets and/or extension leads.
- Attempting to install or repair the appliance without the assistance of qualified personnel.

**FOR ALL REPAIRS AND SERVICES, CONTACT PARMCO APPLIANCES ON 09 573 5678. DO NOT ATTEMPT TO REPAIR OR SERVICE THIS OR ANY OTHER PARMCO PRODUCT WITHOUT PROFESSIONAL ASSISTANCE.**

**FOR YOU NEAREST PARMCO AUTHORISED SERVICE AGENT CONTACT PARMCO APPLIANCES ON 09 573 5678.**

**Service Centers authorized by PARMCO SALES must be contacted in the following cases:**

- If in doubt about the soundness of the appliance after removing it from its packaging **AND BEFORE INSTALLING** it.
- If the power supply cable has been damaged or needs to be replaced.
- If the appliance breaks down or functions poorly, ask for original spare parts.

**It is a good idea to do the following:**

- Steam cleaner cannot be used to clean the oven.
- Only use the appliance to cook food and nothing else.
- Check the soundness of the appliance after it has been unpacked.
- Disconnect the appliance from the electrical mains, if it is not functioning properly and before cleaning or performing maintenance.
- When left unused, unplug the appliance from the electricity mains.
- Use oven gloves to place cookware in the oven or when removing it.
- Always grip the oven door handle in the center as the extremities may be hot due to any hot air leaks.
- The manufacturer may not be held responsible for any damage due to - Incorrect installation, improper/incorrect and irrational use.

## **Installation**

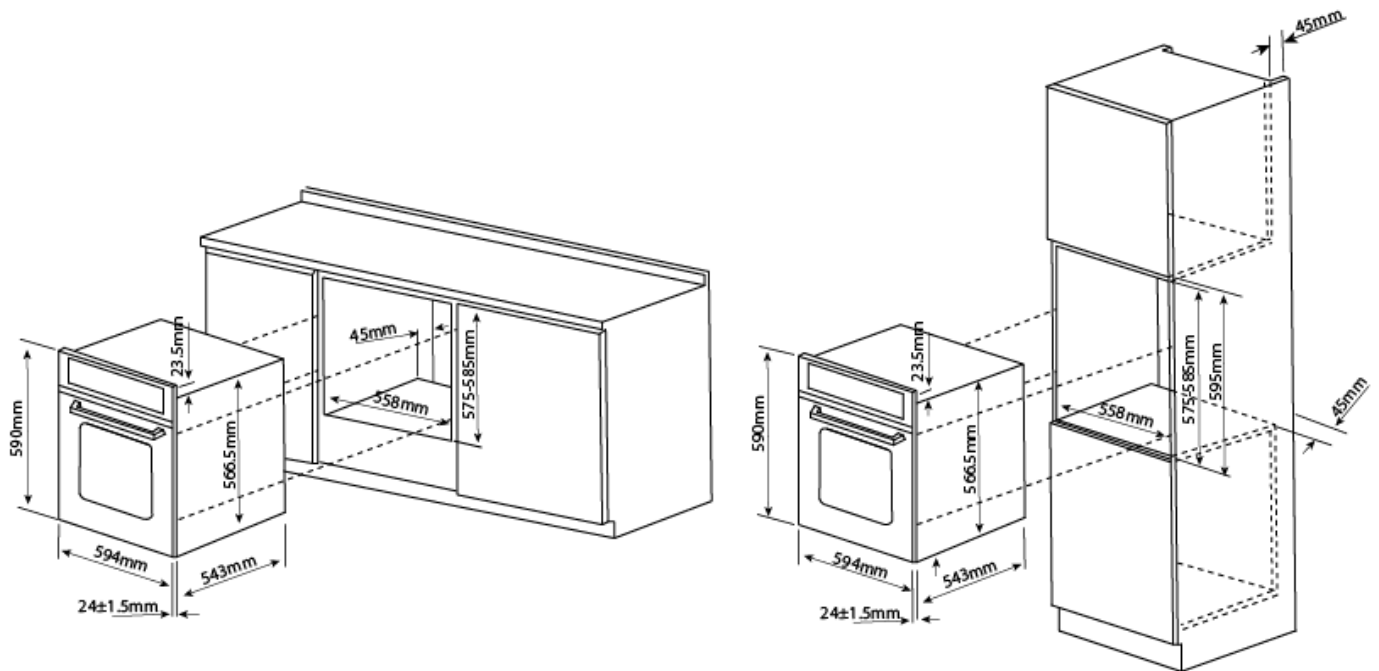
**Only a qualified person in compliance with the instructions provided may install the appliance.**

The manufacturer declines all responsibility for improper installation, which may harm persons and animals and damage property.

- Important:**
- The power supply to the appliance must be switched off before any adjustments or maintenance work is done on it;
  - Correct and adequate air ventilation must be provided.

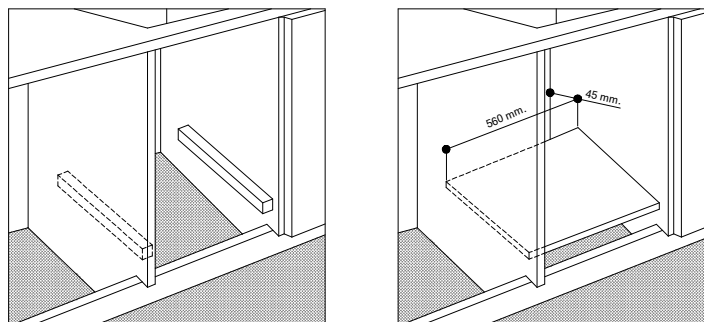
## Installation of Built-in Ovens

In order to ensure that the built-in appliance functions properly, the cabinet in which the appliance will be installed must be appropriate. The figure below gives the dimensions of the cut-out for installation under the counter or in a wall cabinet unit.



N.B: Installation in compliance with the consumption declaration.

In order to ensure adequate ventilation, the back panel of the cabinet unit must be removed. Installing the oven so that it rests on two strips of wood is preferable. If the oven rests on a continuous, flat surface, there must be an aperture of at least 45x560mm.



The panels of the adjacent cabinets must be made of heat-resistant material. In particular, cabinets with a veneer exterior must be assembled with glues which can withstand temperatures of up to 120°C.

In compliance with current safety standards, contact with the electrical parts of the oven must not be possible once it has been installed.

All parts, which ensure the safe operation of the appliance, must be removable only with the aid of a tool.

To fasten the oven to the cabinet, open the door of the oven and attach it by inserting the 4 wooden screws into the 4 holes located on the perimeter of the frame.

### Electrical Connection


Those ovens equipped with a supply cable are designed to operate on a 230V AC supply. The wire for earthing the appliance is yellow-green in colour.

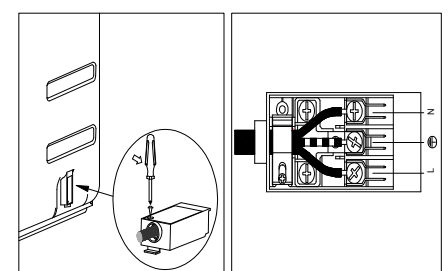
### Fitting on a Power Supply Cable


Opening the terminal board:

- Remove the terminal board cover.

To install the cable, proceed as follows:

- Remove the wire clamp screw and the three contact screws **L-N -** 



- Fasten the wires beneath the screw heads using the following colour scheme: Blue **(N)** Brown **(L)** Yellow-Green 
- Secure the supply cable in place with the clamp and close the cover of the terminal board.

### Connecting the supply cable to the mains

Install a standardized plug corresponding to the load indicated on the data plate.

When connecting the cable directly to the mains, install an isolator. The isolator switch should be rated according to the load and should comply with current regulations (the earth wire should not be interrupted by the circuit breaker).

The supply cable should be positioned so that it does not reach a temperature of more than 50°C higher than the room temperature, anywhere along its length, or should be protected by insulation sleeving with an appropriate temperature rating.

Before switching the appliance on, please note:

- The electrical safety of this appliance can only be guaranteed if the cooker is correctly and efficiently earthed, in compliance with local regulations on electrical safety. Always ensure that the earthing is efficient; if you have any doubts call in a qualified electrician to check the system. The manufacturer declines all responsibility for damage resulting from a system which has not been earthed properly.
- Check that the specifications indicated on the data plate (on the appliance and/or packaging) corresponds to those of the electrical mains system of the home.
- Check that the electrical capacity of the system and sockets will support the maximum power of the appliance, as indicated on the data plate. If you have any doubts, call in a qualified technician.
- If the socket and appliance plug are not compatible, have the socket replaced with a suitable model by a qualified technician. Also ensure that the cross sections of the socket cables are suitable for the power absorbed by the appliance. The use of adapters, multiple sockets and/or extensions, is not recommended. All electrical work must comply with local regulation. **The plug and socket must be easily accessible.**

## Technical Specifications

### Inner dimensions of the oven:

Width 43.5cm

Depth 40cm

Height 32cm

Inner Volume of the oven 56 litres

230/240V ~50/60Hz or 50Hz











  
 2100-2520W 2090-2520W 2100-2550W 2772-3420W 1660-2020W 2125-2560W 1220-1460W 940-1110W 2370-2924W 45-55W



Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local authority for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well being.





p: 09 573 5678  
 f: 09 573 5699  
 e: sales@parmco.co.nz  
 w: www.parmco.co.nz



*Parmco Appliances  
 extended 5 year  
 warranty*



**The Warranty:**

- Subject to the terms and conditions contained within this warranty, if the product is not of Acceptable Quality (as defined in the Consumer Guarantees Act) within 5 years of the date of original purchase, then Parmco Sales undertakes to repair or, at its sole discretion, replace the product.
- The warranty does not cover the costs of transport, mileage or travelling time if the product is located beyond 30km of a recognised Service Agent.
- This warranty is offered as an extra benefit, and does not affect other legal rights, which can not be modified or excluded by agreement.
- This warranty only applies to goods supplied and installed in the North and South Islands of New Zealand.
- The provisions of this warranty are in addition to the rights and remedies available to consumers under the Consumer Guarantees Act 1993.

**The Warranty is not valid:**

- If the product is not installed and operated in accordance with the operating instructions.
- If the product is not installed to comply with the electrical, gas, plumbing and other Regulations and Codes of Practice in New Zealand.
- If the product is operated on voltages or frequencies outside the normal range for domestic appliances in New Zealand.
- If the product is not used in normal domestic use, or if it is used in a business as defined in the Consumer Guarantees Act.
- If any serial number has been removed or defaced.
- If proof of date of purchase is not supplied, except at the sole discretion of Parmco Sales. Proof of purchase can be for the product itself, or if installed with a kitchen or house then proof of purchase can be from a Parmco reseller of products supplied by Parmco.

**Liability under this warranty will not be accepted for:**

- Wear and tear from normal domestic use.
- Damage in transport.
- Damage caused to the product by neglect, abuse, negligence, wilful act or misuse.
- Any defect caused by accident, misuse, neglect, tampering with or unauthorised modifications of the appliance or any attempt at internal adjustment or repair by any person other than an Authorised Service Agent.
- Service calls that relate principally to the following:
  - Instruction on how to use the product.
  - Repair or replacement of house fuses, electrical wiring, gas fitting or plumbing.
- Wear and tear caused by normal use of the product.
- Normal or scheduled maintenance including blocked filters or ducting.
- Consumable items such as light bulbs.
- Any damage to ceramic glass hobs caused by spills when cooking.
- Any breakage or damage of glass items.
- Any damage caused by non recommended product used for cleaning, maintaining, lubricating or similar.
- Any aspect relating to the installation of the product, or damage caused during installation.
- Any third party (including reseller) or consequential loss or damage (direct or indirect) however arising.

Product \_\_\_\_\_ Date of purchase \_\_\_\_\_

Dealer / Retailers Name \_\_\_\_\_

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Please retain this Warranty card together with receipt or other proof of purchase date when seeking service during the warranty period

Please contact Parmco at 09 573 5678 if your appliance needs servicing under warranty. Please have your model number and proof of purchase ready. Warranty repairs must be authorized by Parmco.